

ChickP Launches plant-based egg alternative for eggs in mayonnaise

21 July 2021 | News

ChickP Ltd., presents its chickpea isolate as an all-purpose, nutrition-packed, plant-based egg alternative for eggs in mayonnaise. The start-up company teamed up with select food companies to help formulate egg-free recipes, including a creamy mayonnaise substitute and salad-dressings. The resulting products have the flavor, appearance, and functionality of counterparts with real egg, all the while adding nutritional value. The company is commercializing two different chickpea-sourced isolates, each designed to impart specific organoleptic qualities.



The start-up company teamed up with select food companies to help formulate egg-free recipes, including a creamy mayonnaise substitute and salad-dressings.

ChickP Ltd., presents its chickpea isolate as an all-purpose, nutrition-packed, plant-based egg alternative for eggs in mayonnaise. The start-up company teamed up with select food companies to help formulate egg-free recipes, including a creamy mayonnaise substitute and salad-dressings. The resulting products have the flavor, appearance, and functionality of counterparts with real egg, all the while adding nutritional value. The company is commercializing two different chickpea-sourced isolates, each designed to impart specific organoleptic qualities.

ChickP's proprietary isolate is starring in different mayonnaise recipes as a one-to-one replacement for egg yolk. The pilots were so successful that one formulation is now going into large-scale pilot production. Food producers operating in the plant-based spaces also are turning to the ChickP isolate as a highly functional clean-label emulsifier allowing them to whip up vegan creams, sauces, and dressings as it hits key notes in sensory and flavor qualities.

Products crafted with ChickP's isolate exhibit long shelf life and good heat stability, making the ingredient suitable for dispersal into both hot and cold applications.

The isolate, which boasts 90% protein content, utilizes all the extractable components of the chickpea, providing a powerful and holistic nutritional boost. It is a proven and compelling egg replacer for vegan food formulations in this category, giving food companies new opportunities to shorten and simplify their labels. The solution has the potential to release the vegan mayo market from traditional dependence on modified starches, hydrocolloids, and stabilizers for emulsification and

flavor. The unusually high protein content eliminates the need for adding ingredients that are less nutritionally relevant to the final product.

"The discovery of the chickpea *aquafaba* effect has been a culinary gamechanger for many vegans," notes Ron Klein, CEO of ChickP. "The downside is that it still doesn't present a viable egg substitute in nutritional terms, as it contains only a fraction of the protein of an egg. We took the aquafaba concept a leap further and derived that same desired effect from the body of the nutrient dense chickpea isolate."